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United States
Department of
Agriculture



Food Safety
and Inspection
Service

Meat and Poultry
Inspection
Program

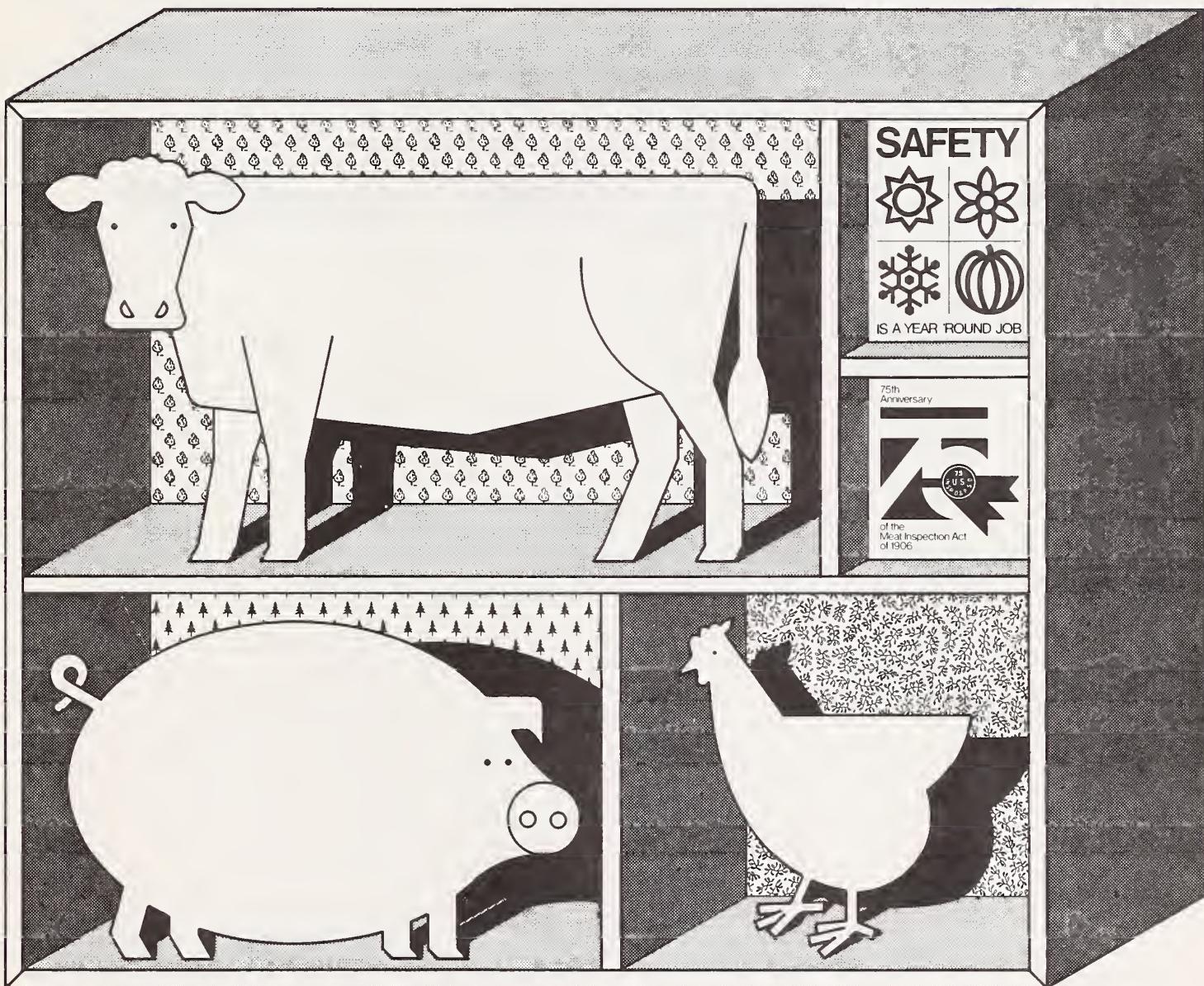
March 1982

Issuances of the Meat and Poultry Inspection Program

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UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service
Meat and Poultry Inspection
Washington, D.C. 20250

Meat and Poultry Inspection Manual

Date: March 1982

Change Number: 82-3

MAINTENANCE INSTRUCTIONS

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261x, 261y, and 261z	261x, 261y, and 261z	82-3



export of beef, veal, mutton, and lamb to Canada with respect to DES certification (section 22.24) may be used for obtaining certification that the livestock have never been fed or administered growth promoting hormones. In addition to DES, Synovex-H, Synovex-S, Ralgro, and MGA are used as growth promoters in cattle in the U.S.

(iii) Pork. One of the following statements which is applicable shall be typed on MP Form 412-3:

a. "The pork covered by this certificate has been stored for at least 20 days at an internal temperature not exceeding -18° C. (0° F.)." This is in addition to statement shown in (i) above. Or for cooked pork, b. "I certify that the pork products identified herein have been heated to an internal temperature adequate for destroying live trichinae." c. The alternative statement specified in (a)(1).

(iv) Horsemeat. Issue MP Form 414-3 with the following statement typed on reverse thereof and signed by the same MPI veterinarian signing face of certificate: "I certify that the horsemeat/byproducts described herein:

1. Is derived from animals born, raised, and slaughtered in the United States,

2. Has been prepared in hygienically acceptable and temperature-controlled facilities not exceeding 10° C. (50° F.), and

3. (for cut up horsemeat only) Has been handled by personnel subject to medical examination in accordance with Swedish Food Administration Implementing Ordinance SLV 1978:11." (See (i) above).

(5) Refrigeration. Shippers must arrange for product to be handled, between exporting establishment and Swedish recipient, under continuous conditions of refrigeration and/or freezing between +4° C. and -20° C. (39° F. to -4° F.).

(6) Additives; permit. For product not previously exported to Sweden, product description and labels should be submitted to contemplated Swedish importer.

The Swedish Food Act defines food additives as "enrichment which is intended to be added to a foodstuff to increase its nutritive value, as well as any other product or substance which is intended to be added to a foodstuff in order to influence its durability, consistency, color, taste, or flavor, or to add any other specific quality to the foodstuff, unless the enrichment, product, or substance is not in itself a foodstuff."

(7) Swedish inspection. Import inspection in Sweden will include a veterinary inspection of samples selected at random from each lot and submitted to an approved laboratory for bacteriological examination, e.g. Salmonellae. Salmonellae positive sample analyses may result in rejection of the shipment.

(b) Poultry Products

Only cooked poultry and cooked poultry products may be exported. The following statement must be typed in the remarks section of MP Form 506: "I certify that the poultry product described herein has been cooked to a temperature of not less than 162° F. for 10 minutes." Swedish officials will accept poultry products cooked to an internal temperature of 160° F. as required by regulations (381.150). Research has proven that when cooked poultry is removed from the cooker at 160° F., its internal temperature continues to rise for several minutes and then drops very slowly to room temperature. Therefore, the above certification can be made on this basis. MP Form 506 must be signed by an MPI veterinarian.

(1) Additives; permit. Same as for meat products.

(2) Swedish inspection. Same as for meat products.

(3) Health examination. Section 22.81(b) indicates that only cooked poultry products are eligible and may be certified for export to Sweden. The certification requirements in this section must be met. However, the health examination for workers preparing cooked poultry products is not required.

22.82 SWITZERLAND

(a) Meat Products

Assure that slaughter dates for fresh/frozen and packing dates for processed product are shown on MP Form 122. (Do not attach certificate to * carton.) Form MP 141 may be issued * for high quality beef upon request by * exporter.

(b) Poultry Products

(1) Certification. Issue MP Form 506 and MP Form 121 (Block "b" which is located in Section IV must be checked). Slaughter dates are to be shown on sanitary certificates. Copies may be inserted into a moisture-proof bag and placed into one of cartons marked "copy of certificate inside."

(2) Phosphates. They are permitted only in cooked poultry products.

(c) Labeling

U.S. labeling requirements, including "Product of USA" and the statements on storage temperatures ("Keep Refrigerated," "Keep Frozen," etc.) fully apply to product prepared for export. In addition, all chilled and frozen meat products must have the packing date shown on each package. (Although slaughter or production dates are required on MP Form 121, the packing dates are not required on packages of poultry). Expected shelf life (end-of-use date) must be indicated only on chilled (unfrozen) consumer-size packages having a net weight of 4.4 lbs. (2 kg.) or less.

22.83 TRINIDAD OR TOBAGO

(a) Meat Products

They must not contain mucous membranes, organs, or parts of the genital system, intestines, (black gut), spleens, udders, lungs, or other animal parts not commonly sold as food articles.

(b) Poultry Products

Importation of poultry to Trinidad or Tobago is allowed only under permit. The conditions of such permit are:

1. Products must be from approved country.
2. Poultry must be in eviscerated form.
3. Certification of inspection by USDA (MP Form 506).
4. Poultry carcasses will be acceptable with edible giblets; i.e., heart, liver, and gizzard, cleaned and put back into the carcasses.
5. Poultry giblets in bulk will also be accepted if accompanied by certification.

22.84 VENEZUELA

(a) Meat Products

Pork. The following certification in Spanish and English may be added to the reverse of the regular export certificate or on letterhead stationery:

"I certify that the product shipped under the certificate has been processed by a method, approved by the United States Department of Agriculture, which is adequate to destroy any possible live trichinae. I further certify that this product has been held in a freezer for a period of not less than _____ hours at a temperature not in excess of _____° F."

(Signature)

"Yo certifico que el producto enviado y amparado por este certificado ha sido processado por metodos aprobados

por el Departamento de Agricultura de los Estados Unidos y que son adecuados para destruir cualquier tricquina que pudiera existir. Asimismo certifico que este producto ha sido mantenido en un congelador durante un periodo no menor de _____ horas y a una temperatura no excediendo _____ grados Fahrenheit."

In addition to times and temperatures shown in section 318.10 of the regulations, Venezuela will accept frozen pork product which has been treated for destruction of trichinae by alternate approved methods for internal product temperature as follows:

- 0° F. for 96 hours
- 5° F. for 72 hours
- 10° F. for 56 hours
- 15° F. for 43 hours
- 20° F. for 30 hours
- 25° F. for 17 hours

Inspector signing export certificate will enter time and temperature used in both English and Spanish certifications shown above.

(b) Poultry Products

Issue MP Form 506.

22.85 WESTERN SAMOA

Poultry Products

Only veterinary inspectors will issue MP Form 506 for ready-to-cook poultry.

The following conditions will apply to poultry products to be exported to Western Samoa:

a. The MP Form 506, must originate from within one of the 50 States in the USA.

b. The export certificate must be signed by an MPI veterinarian and may be issued on the condition that no officially-noted outbreak of Newcastle disease exists within a 40-mile radius of the premises where the flock originated.

22.86 YUGOSLAVIA Meat Products

Issue MP Form 412-3, and the additional certification typed on USDA/FSQS letterhead stationery as follows:

VETERINARY CERTIFICATE

Certificate No. _____

(Serial No. of accompanying MP Form 412-3).

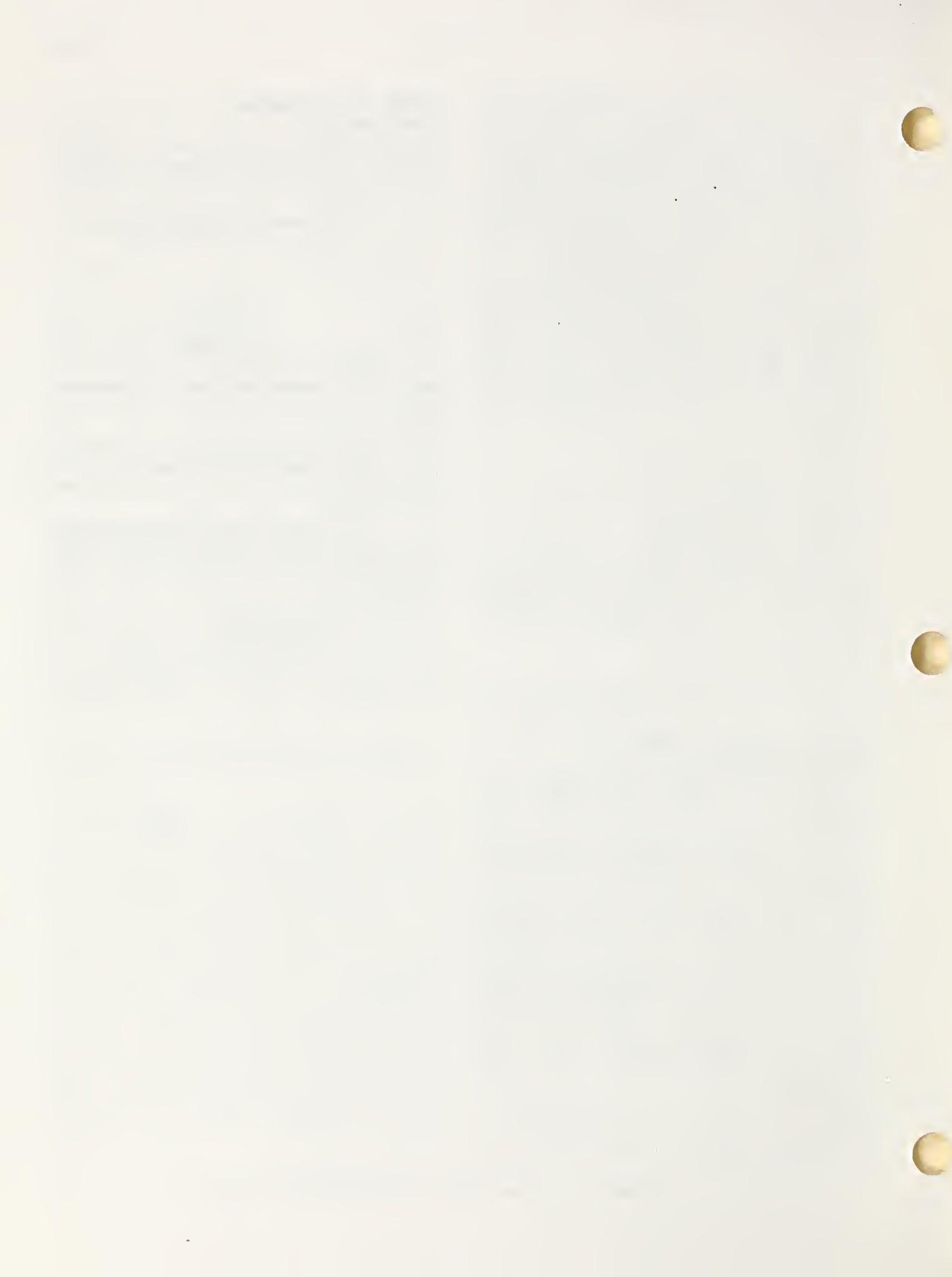
a. The (product name) described herein comes from (species) which were inspected before and after slaughter and were found free of contagious diseases.

b. The preparation and freezing of the product described herein has been accomplished under conditions acceptable to USDA.

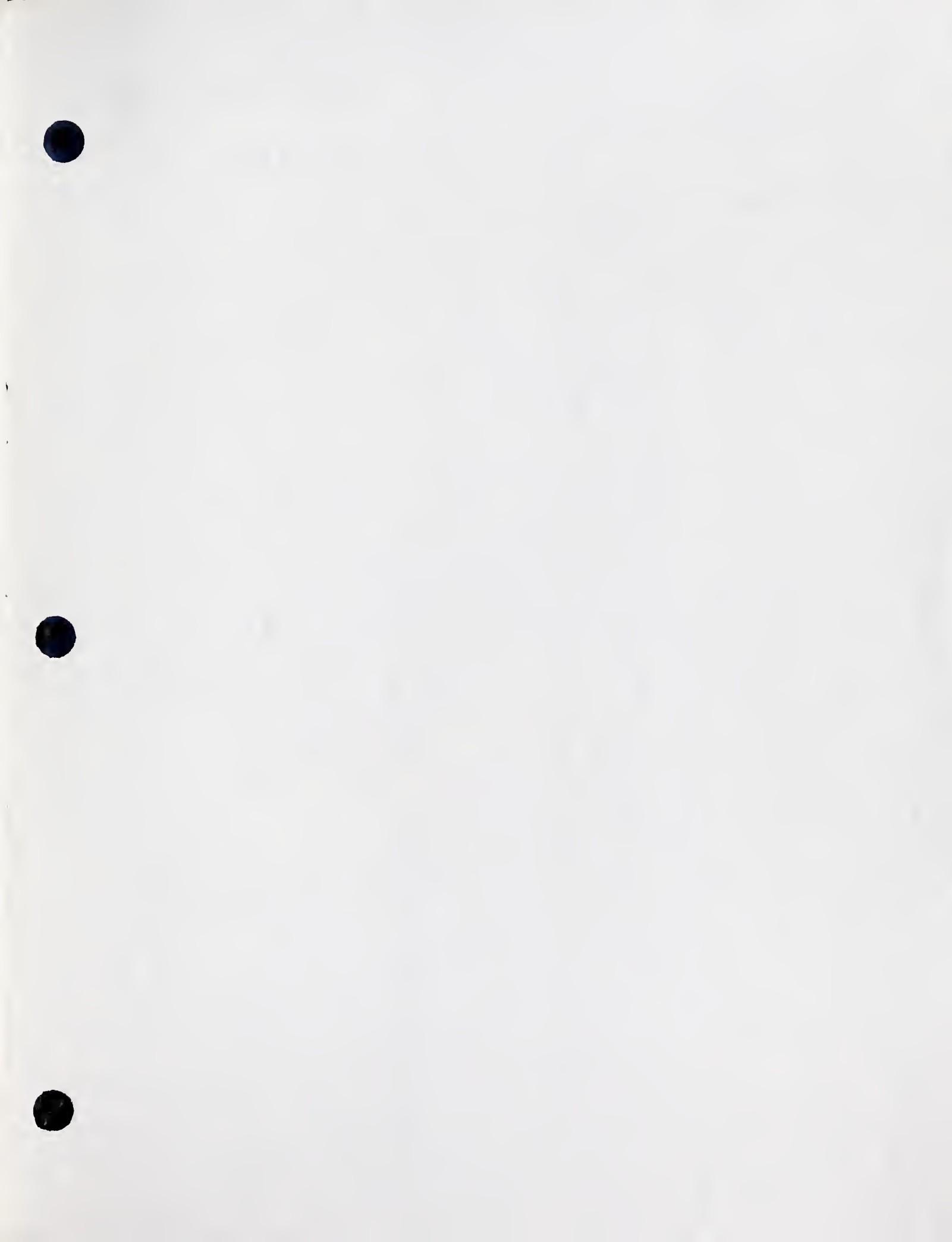
c. The products in this shipment are suitable, after defrosting, for manufacture into products for human consumption.

(Signature) _____
Veterinary Medical Officer

*
*







**United States
Department of Agriculture**

**Food Safety and Inspection Service
Washington, D.C.
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